

TAKE OUT CATERING MENU PRICES

THESE ARE JUST OUR CHEF'S
SUGGESTIONS AND WE CAN
MAKE ANYTHING IN OUR
KITCHEN SO JUST ASK. WE
NEED AT LEAST TWO DAYS
NOTICE FOR MOST DISHES.



DISH

(PASTAS)

GRILLED VEGETABLE LASAGNA
(RED SAUCE OR ALFREDO)

LASAGNA BOLOGNESE

BAKED ZITI(MEATLESS)

BAKED ZITI BOLONESE

SHELLFISH FRA DIAVOLO

(SHRIMP, MUSSELS, CLAMS, LINGUINI PASTA IN SPICY MARINARA)

TORTELLINI TOSSED W/ WILD MUSHROOMS AND PEAS IN FRESH BASIL ALFREDO

TORTELLINI BOLOGNESE

MINI RIGATONI AND MIXED ITALIAN SAUSAGE

TOSSED WITH ROASTED EGGPLANT AND TOMATOES IN GARLIC BASIL OIL

(CHICKEN DISHES)

BREADED CHICKEN MEDALIONS TOPPED WITH MARINATED PLUM
TOM AND FRESH MOZZ

GRILLED BBQ'D CHICKEN

(DRUMSTICKS, THIGHS AND BREASTS OF CHICKEN)

THAI LIME GRILLED CHICKEN

(DRUMSTICKS, THIGHS AND BREASTS OF CHICKEN)

SESAME CHIX TENDERS

FRIED CHICKEN FINGERS

FRESH ROAST TURKEY BREAST

STUFFED ROAST TURKEY BREAST

WITH APPLE AND CRANBERRY FILLING

HOMEMADE CHICKEN CORDON BLUE

CHICKEN KABOBS

GARLIC BASIL MARINATED

GENERAL TOA'S CHICKEN

MEAT

STUFFED PORK LOIN FILLED WITH
SHITAKE MUSHROOM, SPINACH AND ASIAGO CHEESE

MARINATED PORK LOIN MEDAILIONS

TOPPED WITH CARAMELIZED ONIONS AND SMOKED GUODA CHEESE

BBQ'D BABY BACK RIBS

THAI LIME BABY BACK RIBS

CHAR –GRILLED SLICED PEPPER STEAK

MARINATED GRILLED SLICED SIRLOIN

WHOLE ROAST PRIME RIB

MARINATED GRILLED RIB-EYE

GRILLED PETIT FILET MIGNON

WITH WILD MUSHROOM GLAZE

VEAL SALTIMBOCCA

VEAL TOPPED WITH CRISPY PROSCUITTO SPINACH AND FRESH MOZZ

VEAL SCALLOPPINE AL LIMONE

VEAL SAUTEED IN FRESH THYME LEMON BUTTER SAUCE

MARINATED BEEF KABOBS

GARLIC ROSEMARY MARINATED LAMB CHOPS

SEAFOOD

SALMON FILET (CHOICE OF SAUCE)

THAI LIME, HONEY DIJON, BLOOD ORANGE SOY REDUCTION,
SMOKEY CITRUS, PECAN CRUSTED, (OVEN-ROASTED, GRILLED OR POACHED)

GRILLED SWORDFISH STEAK

LEMON HERB MARINATED GRILLED SWORDFISH STEAK

SEARED SLICED AHI TUNA

WITH ASIAN SEASONINGS AND SESAME SEEDS WITH DIPPING SAUCES

SEAFOOD PAELLA

SAFFRON FLAVORED RICE TOSSED WITH CLAMS,
MUSSELS, SHRIMP, CHICKEN, CHORIZO SAUSAGE

SHRIMP SCAMPI WITH PASTA

LARGE SHRIMP TOSSED WITH LINGUINI PASTA IN GARLIC AND HERB SAUCE

SHRIMP SCAMPI (JUST THE SHRIMP)

LARGE SHRIMP TOSSED IN GARLIC AND HERB SAUCE

BUTTERFLIED FRIED SHRIMP

SOFTSHELL CRABS

CHOOSE FROM SAUTEED IN LEMON CAPER SAUCE OR TEMPORA PANKO FRIED

SWORDFISH KABOBS

SMOKEY CITRUS MARINATED

SIDES

MASHED POTATOES

GRAINY MUSTARD ROASTED POTATOES

PARM-HERB ROASTED POTATOTES

SCALLOP POTATOES AU GRATIN

RICE PILAF

SPANISH RICE

WILD RICE PILAF

VEGETABLE RICE PILAF

ASIAN VEGETABLE FRIED RICE

(W/SHRIMP)

(W/ PORK)

(W/CHICEN)

TRADITIONAL MAC-N-CHEESE

BAKED MACARONI W/SEVEN CHEESES

CHEESES INCLUDE FONTINA, ASIAGO, AGED SHARP CHEDDER, WHITE CHEDDER, GRUYERE, PARMESEAN, AND WHITE AMERICAN

VEGGIES

ASPARAGUS AND CARROTS

BROCCOLI AND CARROTS

BROCCOLI AND CALIFLOWER

ROASTED VEGETABLE MEDLEY

SAUTEED GREEN BEANS WITH ALMONDS

STIR FRIED ASAIN VEGGIES

COLD SEAFOOD SECTION

6-8 people (4lbs)

10-14 people (8lbs)

CALAMARI SALAD

SHRIMP SALAD

LOBSTER SALAD

STUFFED BAKED CLAMS

CRAB CAKES

KING CRAB LEGS

LOBSTER CLAWS

SALADS

HOUSE /GARDEN SALAD

CEASER SALAD

(W/ GRILLED CHICKEN)

(W/ GRILLED SHRIMP)

(W/ SLICED STEAK)

FRUIT SALAD

LUNCH SALAD PLATTERS

6-8 PEOPLE (4LBS)

10-14 PEOPLE (8LBS)

TUNA SALAD

CHICKEN SALAD

EGG SALAD

TUSCAN TUNA

SIDE DELI SALADS

6-8 PEOPLE (3LBS)

10-14 PEOPLE (6 LBS)

CUCUMBER GREEK SALAD

COLE SLAW

POTATO SALAD

BLACK BEAN SALAD

CORN SALAD

SOY BEAN SALAD

SNAP PEA SALAD

TOM, MOZZ AND BASIL SALAD

BROCCOLI SLAW

GRILLED VEGETABLE PLATTER

WILD RICE SALAD

LENTIL SALAD

BEET SALAD

SANDWICH PLATTERS

6-8 PEOPLE (7 SAND)

10-14 PEOPLE (14 SAND)

ASSORTED SANDWICHES AND WRAPS

TURKEY, ROAST BEEF HAM AND GRILLED VEGGIES ANY BREAD OR WRAP

SPECIAL ORDERS AND MORE GOURMET INGREDIENT SUBSTITUTED WITH RESULT IN A P/A
SUPPLIMENTAL CHARGE

HOT FOOD LUNCH BASKET

10 PERSON MIN

14.95 PER HEAD

DAILY LUNCH SPECIALS ONLY. CHOICE OF THREE ENTREES AND THREE SIDES. 14.95 PER HEAD
NO SPECIAL REQUESTS JUST WHATS AVAILABLE ON THAT DAYS MENU.

APPETIZER AND FRUIT PLATTERS SMALL 6-10 PEOPLE

LARGE 20-18 PEOPLE

DOMESTIC CHEESE PLATTER

IMPORTED CHEESE PLATTER

FRESH FRUIT PLATTER